



Restaurant Week Menu Three Courses for \$30.

-FIRST COURSE-

BUTTERNUT SQUASH BISQUE  
micro croutons, pecorino toscano & evoo


SEMOLINA DUSTED CALAMARI
sweet & sour tamari, fresno peppers, scallions, sesame seeds & seaweed salad

GONFIETTI
fried sage dough, coppa & herbed ricotta

-SECOND COURSE-

OPUS BURGER 
garlic aioli, cheddar cheese, toasted brioche,
crispy bacon, herb fries & house pickle


SHORT RIB UDON
roasted oyster mushrooms, broccoli, demi-broth,
soft egg, scallions & tempura flakes


YUMMY ROLL 
tuna, avocado, cucumber, topped with salmon,
avocado, fried leeks & white miso glaze

-THIRD COURSE-

FLOURLESS CHOCOLATE TORTE
mint whipped cream, pecan brittle & caramel

STOLEN CANNOLI
coffee, cinnamon, & Madeira pastry shell
with vanilla ricotta, dark chocolate & pistachio

 = May be prepared Vegetarian
(please note that many of our vegetarian options may be easily prepared as Vegan)

 = May be prepared Gluten Free;
Udi's Bread available upon request (please inform your server of gluten allergies)